INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

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Report Shows Rapid Turnover of Canned Fruits and Juices

The rapid turnover of canned foods is strongly revealed in the most recent of the Philadelphia Project reports, a 62-page publication entitled "Report No. 4—Retail Sales Analysis of Canned Fruits and Juices." Three-fourths of the canned juice items move a case in 24 days or less, and 81 percent of the fruits turn over in a 4-week period, the study discloses. Findings in the report were drawn from a 12-week test period, from April 20 to July 11, 1956, in 10 Acme stores.

Turnover being an important contributor to net profit, canned fruits and vegetables maintain a strong position for the store manager, the report shows. Breaking the facts down further, it is revealed that 32 percent of juice items turn over in six days or less, another 24 percent in seven to 12 days, and 20 percent more in 13 to 24 days. In canned fruits, 10 percent of the items turn over in six days or less, but 32 percent are in the seven to 12-day category, 24 percent in 13 to 18 days, and 15 percent in 19 to 24 days.

The Philadelphia Project, begun three years ago as one of the activities of the N.C.A.'s Consumer and Trade Relations Program, is a continuing series of studies of canned foods merchandising and marketing, using the facilities of the American Stores Company as a laboratory. It is hoped that these studies will demonstrate to chain store management the desirability and profitability of having a Canned Foods Department and Canned Foods Manager. Reports 1, 2, and 3 of the Philadelphia Project have dealt with sales of canned vegetables, multiple packaging of canned corn, and a year-long analysis of seasonal sales patterns in each major canned foods category.

Report No. 4 also brings out these facts:

Blends were tops in turnover among the juices; applesauce and grapefruit in fruits.

In sales per 1,000 checkouts, tomato juice led, in the juice category, followed by citrus, pineapple, fruit nectars, prune juice, and apple juice. In the canned fruit group, it was apples and apple products, peaches, pineapple and mixed fruits, in that order.

In dollar value of sales, tomato and citrus led the juice group; in fruits it was peaches, pineapple, mixed fruit, and apples and apple products.

Copies of Report No. 4 were mailed this week to the N.C.A. membership, to food brokers and other distributors, and, accompanied by press releases were sent to the trade press and to state and regional canning associations.

1958 Recommendations for Drosophila Control

A special bulletin on Drosophila control methods in the 1958 season has been issued by the N.C.A. Raw Products Research Bureau. Copies have been mailed to all canners of tomatoes and tomato products, and additional copies are available upon request.

The bulletin reports findings of control work over the past several years and suggests practices, on the basis of present information, for the control of Drosophila in tomato fields, in harvesting and handling, post-harvest treatment, at receiving and loading stations, in canning plants, and control of Drosophila in areas where tomatoes are not present.

N.C.A. Presents Irradiation Report before IFT Conference

Studies on irradiation of foods were described in a paper by C. B. Denny of the N.C.A. Washington Research Laboratory, presented May 27 in Chicago at the annual meeting of the Institute of Food Technologists.

The studies are being supported by the Quartermaster Research and Engineering Command and conducted by the laboratories of the National Canners Association, the American Can Company and the Continental Can Company.

The program is designed to find the irradiation dosage needed to produce commercial or absolute sterility in five different foods inoculated with spores of the most resistant food poisoning organism, *Clostridium botulinum*. The work began in June, 1955, and will be completed by July, 1959. At the present time, the fifth and last food, beef, is being irradiated at the Argonne National Laboratories by gamma radiation from the mixture of fission products in spent reactor fuel elements. Toxicity tests are made on the irradiated foods after one year of incubation.

To date it appears that the amount of irradiation needed to produce sterility is greater than that which, in general, produces undesirable odors, textures, colors, and tastes, Mr. Denny's paper indicated.

The primary importance of this work lies in defining the sterilizing

Time Extended for Comments on DDT Sweet Corn Tolerances

Notice is given in the *Federal Register* of June 4 that the Food and Drug Administration has extended to July 18 the time for filing comments on its proposal to change the tolerance for residues of DDT on fresh corn and a zero tolerance for such residues in or on sweet corn husks and forage. The previous deadline had been established at 30 days after April 18 (see INFORMATION LETTER of April 26, page 149).

The extension of time was granted in consideration of the comments filed by the N.C.A. and other interested parties which urged that additional time was needed to permit the compilation of data that should be considered in connection with the proposal (see INFORMATION LETTER of May 17, page 163).

For use in the preparation of a detailed report on the matter of the DDT tolerances, the N.C.A. has solicited data on DDT use and residues from sweet corn canners and agricultural research personnel. Based on information received by the Association, a further statement will be prepared for filing with the Food and Drug Administration prior to the July 18 deadline.

dose of irradiation necessary to protect the health of the consumer. In addition, the N.C.A., by participating in the program, receives results from all of the other contractors working on irradiation sterilization and pasteurization of food. Present expectations are that the first commercial application of irradiation to foods will be in the field of extending refrigerated shelf-life by pasteurization.

Others from the N.C.A. attending the IFT convention included Dr. Ira I. Somers, Director of the Research Laboratories, Dr. H. L. Stier, Director of the Statistics Division, and Dr. C. H. Mahoney, Director of the Raw Products Research Bureau. The convention also furnished an opportunity to hold meetings of the N.C.A. Labeling Technical Advisory Committee and the Subcommittee on Processing of Foods in Metal Containers, in which staff members from both the Berkeley and Washington Laboratories took part.

FDA Informal Statements of General Policy

The Food and Drug Administration has issued a revised statement of policy with regard to the use of chemical sanitizing agents in food manufacturing establishments. The statement of policy is a substitute for one issued by the FDA last year (see INFORMATION LETTER of Dec. 7, 1957, page 353), which, the FDA states, has led to confusion about the FDA's views on the use of quarternary ammonium sanitizing agents.

Following is the text of the new statement of policy as published in the *Federal Register* of May 30:

§ 3.203 *Use of chemical sanitizing agents in food-manufacturing establishments.* (a) The Administration recognizes the need for sanitizing procedures in food-manufacturing plants; it recognizes that chemical sanitizing agents aid in the maintenance of plant cleanliness; and it recognizes that a number of sanitizing agents that are poisonous or deleterious may properly be employed so that they are effective and do not leave residues in food.

(b) The Food and Drug Administration does not object to the use of effective chemical sanitizing agents on food handling equipment in establishments subject to its jurisdiction provided precautions are taken to prevent adulteration of food that comes in contact with the treated equipment.

FDA Standard of Identity for Canned Prune Juice

The Food and Drug Administration has amended the definition and standard of identity for canned prune juice to permit the use of honey as an optional ingredient.

The order was published in the *Federal Register* of May 30. The notice permits the filing of written exceptions to the order within 20 days by any person whose appearance was filed at the hearing held by FDA last year.

Pending the outcome of the hearing, on whether honey should be permitted as an optional ingredient, the definition and standard of identity for canned prune juice has been in effect since August 17, 1956. The recent action of the FDA therefore constitutes an amendment to the existing standard.

Following is the text of the definition and standard of identity for canned prune juice, as published in the *Federal Register* of May 30:

§ 27.60 *Canned prune juice; identity; label statement of optional ingredients.* (a) Canned prune juice is the food prepared from a water extract of dried prunes and contains not less than 18.5 percent by weight of water-soluble solids extracted from dried prunes. The quantity of prune solids may be adjusted by the concentration, dilution, or both, of the water extract or extracts made. Such food may contain one or more of the optional acidifying ingredients specified in paragraph (b) (1) of this section, in a quantity sufficient to render the food slightly tart; and it may contain honey added within the quantitative limits prescribed by paragraph (b) (2) of this section. Such food is sealed in a container and so processed by heat, before or after sealing, as to prevent spoilage.

(b) The optional ingredients referred to in paragraph (a) of this section are:

(1) One or any combination of two or more of the following acidifying ingredients:

(i) Lemon juice.

(ii) Lime juice.

(iii) Citric acid.

(2) Honey, in a quantity not less than 2 percent and not more than 3 percent by weight of the finished food.

(c) (1) The name of the food is "Prune juice—A water extract of dried prunes." For the purposes of the Federal Food, Drug, and Cosmetic Act concerning the label declaration of the name of the food, the explanatory statement "A water extract of dried prunes" may appear immediately below the words "prune juice," but there shall be no intervening written, printed, or graphic matter, and the type used for the words "A water extract of dried prunes" shall be of the same style and not less than half the point size of the type used for the words "prune juice."

(2) (i) When one or more of the acidifying ingredients specified in paragraph (b) (1) of this section are used, the label shall bear the statement "..... added" or "with added ....." the blank being filled in with the name or names of the optional ingredients used.

(ii) When honey, as specified in paragraph (b) (2) of this section, is used the label shall bear the statement "with ..... honey" or "..... honey added," the blank to be filled in with the percent by weight of the honey in the finished food or with the statement "between 2 and 3 percent."

(iii) When one or more of the ingredients designated in paragraph (b) (1) of this section and the ingredient designated in paragraph (b) (2) of this section are used, the statements specified in subdivisions (i) and (ii) of this subparagraph may be combined, as for example, "with lemon juice and between 2 and 3 percent honey added."

(3) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words specified in this paragraph, showing the optional ingredients used, shall immediately and conspicuously precede or follow such name, without intervening written, printed or graphic matter.

AMS Grading Regulations

Notice is given in the *Federal Register* of June 3 that the Agricultural Marketing Service of USDA proposes to amend its regulations governing inspection and certification of processed fruits and vegetables. The proposed amendments involve a change in the definition of an "official device" to include approved devices used to interpret USDA grade standards and facilitate inspection services. They also provide for the manufacture, identification, distribution or sale of USDA color standards, defect guides, or other similar aids under a licensing procedure.

All who desire to submit written data, views, or arguments for consideration in connection with the revision must file them with the Chief, Processed Products Standardization Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C., not later than 15 days following publication in the June 3

Federal Register. Text of the proposed revisions follows:

1. In § 52.3 delete the definition of "Official device" and insert in lieu thereof the following:

Official device. "Official device" means a stamping appliance, branding device, stencil, printed label, or any other mechanically or manually operated tool that is approved by the Administrator for the purpose of applying any official mark or other identification to any product or the packaging material thereof; or any device approved and designated by the Administrator as a USDA official device for use as a color standard, defect guide, or other similar aid to interpret the United States Department of Agriculture grade standards and to facilitate conduct of the inspection service.

2. In § 52.53 *Approved identification*, add the following new paragraph:

(e) *Licensing and identification of certain official devices.* The Administrator may issue licenses permitting the manufacture, identification, distribution, and sale of any official device designated as a USDA color standard, defect guide or other similar aid under such terms and conditions as may be specified by the Administrator. Licenses shall be available to all persons meeting conditions prescribed by the Administrator, shall be nonexclusive, and shall be revocable for cause. No person shall manufacture, identify, distribute or sell any such official device except at the direction of or under license from the Administrator. Such official devices may be marked, tagged or otherwise designated with the prefix "USDA" together with other identifying words or symbols, as prescribed by the license.

Dated: May 28, 1958.

[SEAL] ROY W. LENNARTSON,
Deputy Administrator,
Marketing Services.

Forthcoming Meetings

June 8-9—Michigan Canners and Freezers Association, Spring Meeting, Park Place Hotel, Traverse City

June 8-12—National Association of Retail Grocers, 59th Annual Convention, New York

June 12-13—California Olive Association, Annual Technical Conference, Casa Munras, Monterey

June 16-18—Maine Canners Association, 46th Annual Meeting, The Colony, Kennebunkport

June 23-25—Grocery Manufacturers of America, Inc., Midyear Meeting, The Greenbrier, White Sulphur Springs, W. Va.

July 7-25—Annual Canners Technicians School, co-sponsored by N.C.A., Indiana Canners Association, and Purdue University, Lafayette

July 17-18—National Kraut Packers Association, Annual Meeting, Catawba Cliffs Beach Club, Port Clinton, Ohio

July 25—Northwest Canners and Freezers Association, Summer Membership Conference, Columbia Edgewater Country Club, Portland, Ore.

July 27-29—International Apple Association, Inc., 64th Annual Convention, Montreal, Quebec

July 30-Aug. 8—Annual Canners Technicians School, co-sponsored by N.C.A., New York State Canners and Freezers Association, and Geneva Agricultural Experiment Station, Geneva

Sept. 30—Fourth Military-Industry Packaging and Handling Symposium, Washington, D. C.

Oct. 16-18—Florida Canners Association, 27th Annual Convention, Americana Hotel, Bal Harbour

Oct. 23-26—Super Market Institute, Midyear Conference, Ambassador Hotel, Los Angeles

Nov. 4-5—Iowa-Nebraska Canners Association, Canners and Fieldmen's Conference, Hotel Fort Des Moines, Des Moines

Nov. 6—Illinois Canners Association, Fall Meeting, LaSalle Hotel, Chicago

Nov. 10—Wisconsin Canners Association, Annual Convention, Schroeder Hotel, Milwaukee

Nov. 10-12—Grocery Manufacturers of America, Inc., Annual Meeting, Waldorf-Astoria, New York City

Nov. 19-21—Indiana Canners Association, Fall Meeting, French Lick

Nov. 23-25—Pennsylvania Canners Association, 44th Annual Convention, Yorktowne Hotel, York

Nov. 24-25—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids

Dec. 1-2—Ohio Canners Association, 51st Annual Convention, Dayton Biltmore Hotel, Dayton

Dec. 4-5—New York State Canners and Freezers Association, 73d Annual Convention, Hotel Statler, Buffalo

Dec. 9—Minnesota Canners and Freezers Association, 52d Annual Convention, Hotel Radisson, Minneapolis

Dec. 13—National Food Sales Conference, National Food Brokers Association, Chicago

Jan. 8-9—Canners League of California, 36th Annual Fruit and Vegetable Sample Cuttings, Fairmont Hotel, San Francisco

Jan. 19-21—Northwest Canners and Freezers Association, 3rd Annual Convention, Multnomah Hotel, Portland, Ore.

Feb. 4-5—Minnesota Canners and Freezers Association, 12th Annual Canners and Fieldmen's Short Course, Hotel Radisson, Minneapolis

Feb. 9-11—Canadian Food Processors Association, Annual Convention, Empress Hotel, Victoria, B. C.

Feb. 20-21—National Red Cherry Institute, Annual Meeting, Sheraton Hotel, Chicago

Feb. 21-24—NATIONAL CANNERS ASSOCIATION and Canning Machinery and Supplies Association, 52d Annual Convention, The Conrad Hilton, Chicago

March 13-14—Utah Canners Association, 47th Annual Convention, Hotel Utah, Salt Lake City

March 15-17—Canners League of California, 55th Annual Meeting, Santa Barbara Biltmore, Santa Barbara

N.C.A. at Heart Assn. Meeting

A representative of the N.C.A. Western Research Laboratory attended a meeting of the Special Diet Committee of the California Heart Association at their annual meeting at Fresno, May 23. At a symposium following this meeting a discussion was held of patients' problems and community programs organized to help the patient on a sodium restricted diet.

Frank C. Lamb of the Berkeley Laboratory staff reported on research conducted by the canning industry on low sodium foods and described the various canned products available for special dietary use. A display of labels of special dietetic canned foods was shown as a portion of an exhibit of low sodium foods.

'Three Squares' Film Shown to Over 4 Million Persons

"The Three Squares," canning industry motion picture produced under the Consumer and Trade Relations Program of the N.C.A., has been shown a total of 882 times to a total of 4,040,144 viewers, as of June 1 records. This includes 82 TV showings of the black and white version.

The film is a 13½-minute sound, color movie, sponsored by N.C.A. and the U. S. Department of Agriculture. Distribution has been made principally through the 73 nationwide USDA film libraries, which up to January 1 had accounted for 660 of the showings. USDA reports only twice a year and the totals above do not include any USDA showings in 1958. The Information Division has handled direct 167 of the total showings, and Dudley-Anderson-Yutzy, public relations counsel for the C.&T.R. Program, 31.

Since March 1, part of the distribution has been handled by a professional agency, Earl Fultz Productions, Inc., which has obtained 24 showings to 1,695,876 audience, including 13 telecasts.

N.C.A. Pictures Shown at York

Two of the N.C.A. picture-promotions were shown May 26 to an audience of more than 200 members of The Christian Business and Professional Women of York County, Pa. Arrangements for the showings were made by Jack Grey, Executive Secretary of the Pennsylvania Canners Association.

The women viewed "The Three Squares," the motion picture produced as one of the projects of the N.C.A. Consumer and Trade Relations Program, and the color slide presentation of canned foods in civil defense, entitled "Those Blasted Canned Foods" and depicting the performance of canned foods under conditions of nuclear exposure in the tests conducted in Nevada in 1955 under joint auspices of the N.C.A., Can Manufacturers Institute and Glass Container Manufacturers Institute.

Also, in the explanatory remarks introducing both pictures, the story of the stability of canned foods prices at retail during the period of rising costs-of-living was presented.

McCall's Cites Canned Foods Advantages to Supermarkets

The June issue of *McCall's Supermarket Buyers' Pocket Letter* distributed the story of canned foods advantages to 10,000 buyers in supermarket chains across the country. It reprinted the address, "The Future of Canned Foods," made at the 1957 Wisconsin Canners Association convention, by Val S. Bauman, vice president for Advertising and Merchandising of the 906-store National Tea Company.

Comments were made on canned foods of interest to both retailers and canners, dwelling on the loss of shelf space to newer forms of both foods and nonfoods, and deploring this trend. The article stressed the importance of increasing demand and cited both consumer and retailer advantages. In the latter category were several of the points established in the Cost-of-Handling Studies conducted by N.C.A. as part of its Consumer and Trade Relations Program, such as dollar volume, gross profit.

Canners should not take it for granted that consumers are fully informed on the many advantages possessed by the canned foods, it was stated. "The more they (canners) strive to improve their products and their packages, the more they take the news of their products to the consuming public the more help they will have from the retailer, and the more goods they will sell." The article cites the many tools available for campaigns that would increase demand for canned foods.

MSSA Requirements for Canned Apricots

Tentative requirements for canned apricots from the 1958 pack to meet the needs of the armed forces were announced June 3 by the Military Subsistence Supply Agency, 226 W. Jackson Blvd., Chicago 6, Ill. Procurement will be made by the Oakland Military Subsistence Market Center, Alameda, Calif.

The requirements are for canned apricots of U. S. Grade A (Fancy) or U. S. Grade B (Choice), style I(a), in quantities estimated by MSSA as follows:

Can Size	Quantity (pounds)	Quantity (cases)
6-No. 10	4,166,000	102,864
24-No. 2½	988,000	21,956
Total	5,154,000	124,820

N.C.A. Laboratory Activities

Charles T. Townsend, Associate Director of the N.C.A. Berkeley Laboratory, gave a talk on "Heat Sterilization of Commercial Food Products" to the Food and Drug Laboratory staff of the California State Department of Public Health on May 16. He discussed the procedure involved in determining processes, applications to various types of commercial processing equipment, and the operation of the N.C.A. Processing Committees.

Damage from Citrus Freeze

About 75 percent of bearing orange trees, 81 percent of bearing grapefruit trees, and 79 percent of tangerine trees escaped the 1957-58 Florida freezes, with minor to no damage, according to a May 29 release by the Florida Crop Reporting Service. About 7 percent of the oranges and tangerines, and 6 percent of the grapefruit show minor to 50 percent loss of bearing surface, according to the survey.

Extensive damage, which will require heavy pruning, was scored at 16 percent for oranges, 12 percent each for grapefruit and tangerines. About 2 percent of the bearing orange, grapefruit and tangerine trees was classified as showing no sign of life. Non-bearing trees of all types (oranges, grapefruit and tangerines) were injured more severely than bearing trees.

The survey, which was made April 25-30, 1958, covered more than a half million trees. The sample was drawn from approximately 170,000 rows of citrus trees, fronting on about 1,500 miles of road, throughout the major citrus producing areas.

1957-58 Pack of Apple Juice

The 1957-58 pack of canned apple juice totaled 4,652,718 actual cases compared with the 1956-57 pack of 4,265,583 cases, according to a report by the N.C.A. Division of Statistics.

State	1956-57	1957-58
	(actual cases)	
Md., Pa., and Va.	1,114,633	1,391,676
Michigan	744,325	720,602
California	567,150	738,140
Other states	1,839,475	1,802,300
U. S. Total	4,265,583	4,652,718

Other states include Idaho, Ill., Maine, Mass., N. Y., Ohio, Ore., Wash., and Wis.

1957 Pack of Pie Fillings

The 1957 pack of canned fruit and berry pie fillings totaled 2,193,892 actual cases compared with the 1956 pack of 2,193,892 cases, according to a report by the N.C.A. Division of Statistics.

	1956	1957
	(actual cases)	
Apple	660,143	493,872
Cherry	873,087	907,290
Peach	213,017	190,379
Other fruits	274,406	196,185
Blueberry	331,367	259,003
Other berries	203,551	146,963
U. S. Total	2,555,571	2,193,892

Other fruits include apricot, apricot and pineapple mix, pineapple, raisin, French apple (raisin and apple mix), and rhubarb. Other berries include blackberry, huckleberry, raspberry, and strawberry.

Poultry Used in Processing

Poultry used in canning and other processed foods during the first four months of 1958 totaled 82,679,000 pounds, 22 percent more than the 67,926,000 pounds used during the same period of 1957, according to a report by the Agricultural Marketing Service of USDA.

	Jan.-April 1957	Jan.-April 1958
	(thousands of pounds)	
Young chickens	6,736	10,212
Mature chickens	51,307	53,530
Turkeys	9,871	18,930
Other poultry	12	7
Total, Jan.-April	67,926	82,679

Shipments of Metal Cans

Shipments of metal cans during the first four months of 1958 have been reported by the Bureau of the Census, U. S. Department of Commerce.

	Jan.-April 1957	Jan.-April 1958
	(short tons of steel)	
Fruit and vegetable (including juice)	387,625	335,840
Meat (including poultry)	51,938	45,897
Fish and seafood	50,652	29,239

Shipments of Glass Containers

Shipments of glass containers for food during the first four months of 1958 have been reported by the Bureau of the Census, U. S. Department of Commerce.

	Jan.-April 1957	Jan.-April 1958
	(thousands of gross)	
Wide-mouth food (including fruit jars and jelly glasses)	11,498	12,239
Narrow-neck food	4,031	3,908

Status of Legislation

Agricultural trade development—S. 3420, to raise Title I authorizations from $4 to $7.5 billion and to extend P. L. 480 for two years, to June 30, 1960, was passed by the Senate March 20. P. L. 480 was the subject of hearings by the House Agriculture Committee May 5-9.

Alaska statehood—H. R. 7999, to provide statehood for Alaska, was passed by the House May 28. S. 49, Alaska statehood. and S. 50, Hawaii statehood, were reported by Senate Interior Committee Aug. 29, 1957.

Anti-dumping Act—H. R. 6006, to amend the Anti-dumping Act of 1921 so as to facilitate determinations under the Act, was passed by the House Aug. 29, 1957, and by the Senate, with an amendment, May 26.

CCC equity payments—S. 2426 (Ellender of La.), to authorize CCC to acquire title to unredeemed loan collateral without obligation to make equity payments, is pending before Senate Agriculture Committee, and H. R. 11389 (Bentley of Mich.) is pending before House Agriculture Committee.

Customs drawback—H. R. 9919, to amend the Tariff Act of 1930 to extend the privilege of substitution for the purpose of obtaining drawback upon reexportation of all classes of merchandise, was passed by the House Feb. 27.

Farmworkers housing—H. R. 9057, to provide for five-year amortization of housing facilities for farmworkers, was reported by House Ways and Means Committee Aug. 21, 1957.

FDA food additives—H. R. 6747 (Harris of Ark.) and S. 1895 (Hill of Ala.), the Administration-sponsored bill, H. R. 8390 (Harris of Ark.), H. R. 8629 (Wolverton of N. J.) and other food additives bills were the subject of hearings by the Health and Science Subcommittee of the House Commerce Committee in 1957 and April 15-16, 1958. N.C.A. supports H. R. 8390 and H. R. 8629.

Fisheries loan fund—S. 2720, to increase the loan fund authorization from $10 million to $13 million, was passed by the Senate Aug. 20, 1957. S. 3295, to increase the authorization from $10 to $20 million, was passed by the Senate May 29. Referred to House Merchant Marine and Fisheries Committee.

ICC agricultural exemption—H. R. 5823 (Harris of Ark.), to amend the agricultural exemption in sec. 203 (6) (b), was the subject of hearings by the House Commerce Subcommittee on Transportation April 23-25. S. 3778, including the proposal to terminate the exemption for frozen fruits and vegetables, was approved by Senate Commerce Committee May 26.

ICC private carrier definition—H. R. 5825 (Harris of Ark.), to amend the definition of a private motor carrier, as recommended by the ICC, was the subject of a hearing by the House Commerce Transportation Subcommittee April 28-May 1. S. 3778, including the provision intended to stop "buy-and-sell" trucking, was approved by Senate Commerce Committee May 26.

Marketing orders—H. R. 8367 (Sisk of Calif.) is designed to authorize the Secretary of Agriculture to continue marketing orders in effect even after parity is reached. No action scheduled.

Marketing orders, cranberries—S. 1680 (10 Senators from 5 cranberry producing states) and other bills to amend the Agricultural Marketing Agreement Act so as to authorize marketing orders for cranberries for canning, were the subject of hearings by a Senate Agriculture Subcommittee April 20, 1957. N.C.A. opposes.

Mexican farm labor—H. R. 10360 (Gathings of Ark.), to extend indefinitely the authority under P. L. 78, 82d Congress, to import Mexican nationals for employment in agriculture, was the subject of hearings by a House Agriculture Subcommittee Feb. 25-March 3, and will be the subject of a further public hearing June 9-11. N.C.A. supports.

Packers and Stockyards Act—S. 1356 (O'Mahoney of Wyo.), to transfer antitrust jurisdiction over meat packing operations from USDA to FTC, was passed (as recommended by the Agriculture Committee) by the Senate May 15.

Potato marketing and labeling—A number of bills to prohibit the sale of potatoes of a lower grade than U. S. No. 2, under certain conditions, were the subject of hearings by the House Agriculture Committee and by the Senate Agriculture Committee in 1957. N.C.A. opposes application to canning.

Premerger notification—H. R. 7698 (Celler of N. Y.), to require 60 days notice prior to merger of corporations having total book value of more than $10 million, was reported by House Judiciary Committee May 28, 1957. S. 198 was the subject of hearings by the Senate Antitrust Monopoly Subcommittee April 1-2 and 24-25.

Raw product bargaining—S. 1743 and S. 2444 (Aiken), to legalize organized bargaining for agricultural commodities under certain conditions, has been referred to Senate Agriculture Committee; and H. R. 6799 (Bow of Ohio) and H. R. 7807 (Bentley of Mich.) have been referred to House Judiciary Committee.

Robinson-Patman Act—S. 11 (Kefauver of Tenn.) and H. R. 11 (Patman of Tex.), to restrict the good faith defense against a charge of price discrimination, was approved without recommendation, by Senate Antitrust Subcommittee June 21, 1957, and is pending before the Judiciary Committee.

Small Business Administration—H. R. 7963, to make the SBA a permanent agency and to revise its authority, was passed by the House June 25, 1957, and was the subject of a hearing by a Senate Banking Subcommittee May 23.

Trade Agreements Act—H.R. 12591 (earlier bill H.R. 10368) (Mills of Ark.), to amend and extend the Trade Agreements Act, was reported by House Ways and Means Committee May 21 and is scheduled for House debate commencing June 9. Anti-administration measure H.R. 12676, will be considered at same time.

Wage-Hour—S. 1853 (Kennedy of Mass.), which includes proposal to eliminate overtime fishery exemption, was approved, without recommendation, by Senate Labor Subcommittee May 7, 1957.

Waste disposal—H. R. 1082 (Byrnes of Wis.), H. R. 2463 (Lipscomb of Calif.), and H. R. 4134 (Simpson of Pa.), to allow rapid amortization of waste disposal facilities and treatment works, have been introduced. N.C.A. supports the proposal, which is before House Ways and Means Committee.

Control of Alaska Fisheries

The Alaska statehood bill, H.R. 7999, which was passed by the House May 28 and sent to the Senate, contains the following provision which is designed, as a conservation measure, to retain management of the Alaskan fisheries in the federal government for a temporary period:

"Provided, That the administration and management of the fish and wildlife resources of Alaska shall be retained by the Federal Government under existing laws until the first day of the first calendar year following the expiration of 90 legislative days after the Secretary of the Interior certifies to the Congress that the Alaska State Legislature has made adequate provision for the administration, management, and conservation of said resources in the broad national interest."

Agricultural Legislation

The House and Senate Committees on Agriculture are working on general farm bills; measures to give special consideration to the various commodities. The House Committee also is considering the inclusion of an extension of Public Law 480 in its omnibus bill. The legislation is being drafted in an effort to sidestep the Presidential veto March 31 of the price support freeze resolution.

REPORTS ON ASSOCIATION ACTIVITIES

Office of the Executive Secretary-Treasurer

The work of the N.C.A. is reported and described in a variety of ways during the year: the annual report of the Executive Secretary, annual reports of the various divisions, special reports by Association committees, and addresses by officers and staff members at industry meetings. To assure the membership, however, that all functions of the Association are explained and justified in a routine manner, the INFORMATION LETTER in this issue inaugurates a series of periodic reports. The first of these covers the work, other than general management, of the office of the Executive Secretary and Treasurer. Subsequent reports, one each week, will summarize the work of a particular division. It is contemplated that in this manner each of the major divisions of the Association will present four reports to the membership each year.

Legislative and Government Relations

A number of the important services of the Association are carried on in the office of the Executive Secretary in addition to the general management of the organization and the keeping of the membership and employee accounts by the Assistant Treasurer. These can be grouped under a general heading of legislative and government relations. They include such diverse, although related, subjects as the legislative work, work with the federal agencies that purchase canned foods, work on foreign trade problems, simplification of containers, traffic matters, administration of the wage and hour laws, agricultural labor recruitment, state legislation and food regulations, small business problems, and elements of the canner-grower relations program.

Since the first of the year a weekly status report on federal legislation and special articles on major legislative matters has been carried in the LETTER. A weekly legislative bulletin is issued to keep the Legislative Committee informed in greater detail concerning bills of interest to the industry and a full report of the Legislative Committee work was prepared for the annual spring meeting of the Board of Directors.

Inequities in the negotiation with small business concerns for the purchase of canned foods for the military have been called to the attention of the Department of Defense, the Small Business Administration, and special Congressional Committees. A satisfactory solution is hoped for in the near future.

In the field of foreign trade the staff has advised with individual canners and state associations and with government officials in the Departments of Commerce and Agriculture and the Tariff Commission on matters of trade agreement negotiation with Canada and Cuba. By maintaining contact with agricultural shipper interests and private carrier groups, prompt reports in the LETTER on pending legislation affecting the motor truck movement of perishables and the definition of private carrier have been possible.

Issues that have developed between the Department of Labor and the users of agricultural labor have been followed and reported in the LETTER and in the Legislative Bulletin. The facilities of Association headquarters have been made available to the representatives of farm labor employers for special meetings.

Arrangements have been made for a representative of the United States canning industry to attend, as an observer, meetings this month in England dealing with the uniform measurement of canned food container capacities and the proposed adoption of voluntary agreements on can sizes by canners in European countries.

Finally, the job of managing the annual Convention and making the arrangements for the annual spring meeting of the Board of Directors is carried on by the office of the Executive Secretary as well as the coordination of general membership relations activities.

H. P. Peterson

H. P. Peterson, pioneer canner in Utah, died in San Jose, Calif., May 21.

In 1914 Mr. Peterson had organized the Ephriam Sanitary Canning Company at Ephriam, Utah, of which he was president and manager until 1927 when it was merged with several other plants in Utah to form the Rocky Mountain Packing Corporation. Mr. Peterson continued with that organization until its purchase by another firm.

Mr. Peterson was a member of the N.C.A. Board of Directors in 1935-37.

Survivors include Robert L. Peterson and Reynold H. Peterson of Cowley, Wyo., who operate the Big Horn Canning Company plants at Cowley, Wyo., and Billings, Mont.

TABLE OF CONTENTS

PAGE

Association Activities
Reports on Association activities: Office of the Executive Secretary-Treasurer 190

Congress
Status of legislation 189
Control of Alaska fisheries 189
Agricultural legislation 189

Consumer and Trade Relations
Report shows rapid turnover of canned fruits and juices 185

Death
H. P. Peterson 190

Food Regulation
FDA informal statements of general policy 186

Meetings
Forthcoming meetings 187

Procurement
MSSA requirements for canned apricots 188

Publicity
N.C.A. at heart assn. meeting 187
'Three squares' film shown to over 4 million persons 187
N.C.A. pictures shown at York .. 187
McCall's cites canned foods advantages to supermarkets 188
N.C.A. laboratory activities 188

Raw Products
1958 recommendations for drosophila control 185
Time extended for comments on DDT sweet corn tolerances 185

Research
N.C.A. presents irradiation report before IFT conference 185

Standards
FDA standard of identity for canned prune juice 186
AMS grading regulations 186

Statistics
Damage from citrus freeze 188
1957-58 pack of apple juice 188
1957 pack of pie fillings 188
Poultry used in processing 188

Supplies
Shipments of metal cans 188
Shipments of glass containers 188